





Celiko
1982

HISTORY

Celiko was established in **1982 as a company with Polish capital**. Since the beginning the company **has specialized in and perfected the production process of food products, in particular dried concentrates**. We started our activities from a difficult and pioneer production that required strict production regime, i.e. the full assortment of dietetic foods for elimination diets, including those applied in coeliac disease.

The founder of the company was Zenon Kosicki, PhD.

As the first one in Poland, he developed recipes and manufactured gluten-free desserts and cakes for people suffering from the Celiac disease and low-protein products for those suffering from phenylketonuria. He created innovative technological lines for freeze-drying and the production of multi-flavored soluble teas and the instantizing of cocoa.



1982 - Zenon Kosicki founds CELIKO. The company specializes in food production for elimination diets, including coeliac disease

1998 - start-up of natural food additives production department

1999 - Celiko obtains the ISO Quality Certificate according to PN – EN ISO 9001:1996

2001 - the launch of freeze-dried fruit and vegetables production

2003 - the launch of spray dried fruit powders production

2012 - FRUPP brand introduction - the first freeze-dried fruit bar is launched in retail

2015 - the promotional emblem Teraz Polska (Poland Now) for FRUPP freeze-dried fruit bars

2018 - development of food ingredients production lines



TRADITION AND EXPERIENCE IN GLUTEN-FREE PRODUCTION SINCE 1982



DESSERTS, CAKES AND ADDITIVES

PUDDINGS • JELLIES • SUGAR-FREE JELLIES • JELLIES WITH AGAR • PORRIDGES • CAKES AND BREADS • MUFFINS • BAKING ADDITIVES



COCOA, INSTANT DRINKS

COCOA • GLUTEN-FREE COCOA • INSTANT COCOA DRINKS • HOT CHOCOLATE DRINKS • INSTANT TEA DRINKS • INSTANT COFFEE BEVERAGES • CAPPUCCINO • COFFEE CREAMER



FREEZE-DRIED FRUIT BARS AND SNACKS



FRUIT AND VEGETABLES

DELICIOUS SNACK. PERFECT TO EAT RIGHT AFTER OPENING OR AS AN ADDITIVE TO A DESSERT, CAKE, YOGHURT AND DRINKS.



SMOOTHIE

COULD BE PREPARED WITH WATER, MILK, YOGHURT OR JUICE, WITH ANY ADDITIVES.

FRUPP



BARS

THE FIRST FREEZE-DRIED FRUIT BAR!

IDEAL SNACK FOR THOSE WHO APPRECIATE A HEALTHY DIET AND AN UNUSUAL COMBINATION OF EXCEPTIONAL FLAVOURS.

- NO FAT AND SALT ADDED
- LOW CALORIES
- RICH IN FIBRE AND ANTIOXIDANTS



BARS FOR KIDS

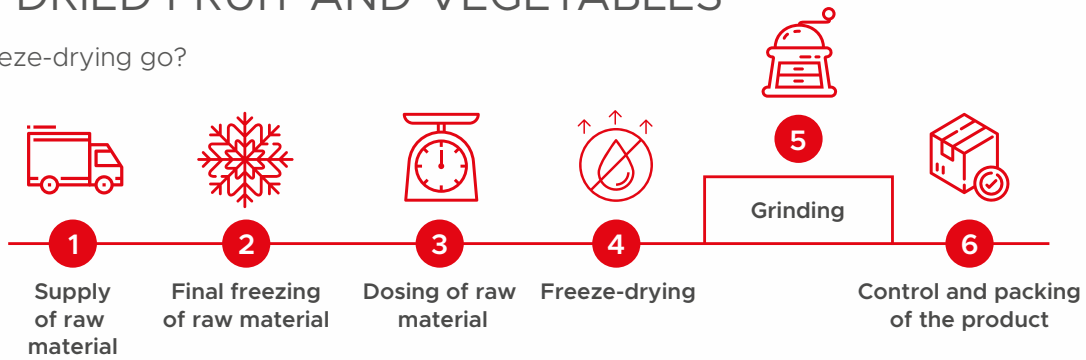
FRUIT SNACK FOR KIDS

- NO SUGAR ADDED
- HIGH FIBRE CONTENT
- NO FAT AND SALT ADDED

NATURAL FOOD INGREDIENTS

FREEZE-DRIED FRUIT AND VEGETABLES

How does freeze-drying go?



Application:

- breakfast muesli
- instant soups
- fruit chips
- teas
- milk produce
- desserts (starch jellies, puddings, jellies)
- baby foods
- confectionery
- dietary supplements



What is freeze-drying?

Freeze-drying is considered most preserving process of drying that consists in the sublimation of water vapors from products with the omission of the liquid phase. The process is conducted in low temperatures in high vacuum conditions.

SPRAY DRIED FRUIT AND VEGETABLE POWDERS

How does spray drying go?



What is spray drying?

Spray drying means processing liquid raw materials into powdered substances. Powdered products can be stored in standard conditions, and their restoration is limited to simple diluting in water.



Application:

- jellies, starch jellies, puddings
- instant soups
- instant drinks
- leaf teas
- milk produce (desserts, yogurts, cheese)
- confectionery
- natural colorings

GRANULATES

How does pressure granulation go?



Application:

- dietary supplements
- instant drinks
- tea bags
- confectionery
- animal food
- flavoring and functional additive
- various food products (and not only) where technological problems need solving



What is pressure granulation?

Pressure granulation is a process changing the form of powdered products (e.g. spray dried fruit and vegetable powders) into granulate. The powders, under the high pressure, are given the form of fine grains to improve their technological features and widen the application range.

THE ADVANTAGES OF OUR PRODUCTS:

FREEZE-DRIED FRUIT AND VEGETABLES

- almost total preservation of organoleptic features (flavor, aroma, color, structure, shape) of raw materials
- no losses of nutrients contained in the input raw materials (e.g. vitamins)
- quick rehydration and/or solubility due to porous structure

SPRAY DRIED FRUIT AND VEGETABLE POWDERS

- high level preservation of organoleptic features (flavor, aroma, color) of raw materials
- easily soluble
- pressure granulation options (various sizes of granules)

GRANULATES

- preservation of all organoleptic (flavor, aroma, color) and nutritious features of spray dried powders
- easy to dose





CELIKO

Św. Antoniego 71
61-359 Poznań, Poland



celiko@celiko.com.pl
eksport@celiko.com.pl



www.celiko.com.pl
www.frupp.pl
www.liofilizacja.pl



Republic
of Poland



European Union
European Regional
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